

RED FIELD BLEND 2024



A TOAST TO NATURE & A BIT OF MISCHIEF

Erin Wines is our family's cheeky salute to nature's glorious diversity. Every vintage is crafted with hand and heart, not cold machinery, or inflated egos, echoing the untamed soul of the majestic Bot River. And if you are wondering, yes, every vine, bird, critter, and even that scraggly native shrub seems to be in on the secret.

VINEYARD REPORT

Winter and spring delivered good soil moisture, then the season ran hot, dry and windy. Vines stayed healthy, but ripening moved fast and harvest came early. Berries were small, disease pressure low, and fruit clean. The red varieties showed deep colour and fine, ripe tannins from the small berries and skins.

WHAT'S IN THE GLASS

The recipe

Grenache (49%), Cinsault (15%), Pinotage (12%), Carignan (11%), Tinta Barocca (9%), Graciano (3%), Petite Syrah (1%).

We are dedicated to the use of estate grapes only; we know them and can attest to their quality. Harvesting is carried out by hand, and the grapes are sorted twice both in the vineyard and prior to processing.

In the Cellar

The grapes were crushed and allowed to ferment on skins for twelve days, in open top fermenters. Punch downs were done twice a day to promote gentle extraction. Before they were then transferred unfiltered, into a mix of 3rd, 4th and 5th fill 225L French oak barrel. The wine underwent spontaneous natural yeast fermentation and malolactic fermentation in the barrel, before 10 months on the lees. Finally, it was racked off prior to bottling (unfiltered).

Tasting & Connection

When we started Erin Wines, we planted a mix of varieties we believed would thrive here. The Red Field Blend is where they all come together.

The nose opens with ripe cherry, mulberry tart and warm spice – cinnamon and a gentle hint of toast. On the palate it's pure and juicy, with bright red fruit up front and a touch of fruit sweetness through the middle. The finish is long and balanced, slightly decadent, with lingering dark fruit. Powdery tannins and bright acidity keep everything fresh and detailed, while lifted notes of red berries, flowers, herbs and white pepper add real finesse.



TECHNICAL SPECIFICATIONS

Alcohol | 14% Residual Sugar | 1.63 g/l pH | 3.68 Titratable Acidity | 4.25 g/l